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|---|-------------------------------|---------------------|-----------------------|--------------------------|--------------------------|
| TRANSMITTAL OF INFORMATION DISCLOSURE STATEMENT (Under 37 CFR 1.97(b) & 1.97(c)) | | | | Docket No. 112701-600 | |
| In Re Application Of: Nicolas et al. | | | | | |
| Application No. 10/532,267 | Filing Date April 22, 2005 | Examiner Unknown | Customer No. 29157 | Group Art Unit 1761 | Confirmation No. 1492 |
| Title: FLOUR BASED FOOD PRODUCT COMPRISING THERMOSTABLE ALPHA-AMYLASE | | | | | |
| <p>Address to: Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450</p> <p>37 CFR 1.97(b)</p> <p>1. <input checked="" type="checkbox"/> The Information Disclosure Statement submitted herewith is being filed within three months of the filing of a national application other than a continued prosecution application under 37 CFR 1.53(d); within three months of the date of entry of the national stage as set forth in 37 CFR 1.491 in an international application; before the mailing of a first Office Action on the merits, or before the mailing of a first Office Action after the filing of a request for continued examination under 37 CFR 1.114.</p> <p>37 CFR 1.97(c)</p> <p>2. <input type="checkbox"/> The Information Disclosure Statement submitted herewith is being filed after the period specified in 37 CFR 1.97(b), provided that the Information Disclosure Statement is filed before the mailing date of a Final Action under 37 CFR 1.113, a Notice of Allowance under 37 CFR 1.311, or an Action that otherwise closes prosecution in the application, and is accompanied by one of:</p> <p><input type="checkbox"/> the statement specified in 37 CFR 1.97(e);</p> <p>OR</p> <p><input type="checkbox"/> the fee set forth in 37 CFR 1.17(p).</p> | | | | | |

TRANSMITTAL OF INFORMATION DISCLOSURE STATEMENT
(Under 37 CFR 1.97(b) or 1.97(c))

Docket No.
112701-600

In Re Application of: Nicolas et al.

FEB 28 2006
PATENT & TRADEMARK OFFICE

| Application No. | Filing Date | Examiner | Customer No. | Group Art Unit | Confirmation No. |
|-----------------|----------------|----------|--------------|----------------|------------------|
| 10/532,267 | April 22, 2005 | Unknown | 29157 | 1761 | 1492 |

Title: FLOUR BASED FOOD PRODUCT COMPRISING THERMOSTABLE ALPHA-AMYLASE

Payment of Fee

(Only complete if Applicant elects to pay the fee set forth in 37 CFR 1.17(p))

- ☐ A check in the amount of _____ is attached.
- ☒ The Director is hereby authorized to charge and credit Deposit Account No. 02-1818
as described below.
- ☐ Charge the amount of _____
- ☐ Credit any overpayment.
- ☒ Charge any additional fee required.
- ☐ Payment by credit card. Form PTO-2038 is attached.

WARNING: Information on this form may become public. Credit card information should not be included on this form. Provide credit card information and authorization on PTO-2038.

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Typed or Printed Name of Person Signing Certificate

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I hereby certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first class mail in an envelope addressed to "Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450" [37 CFR 1.8(a)] on

2/24/2006

(Date)

Signature of Person Mailing Correspondence

Heather Foster

Typed or Printed Name of Person Mailing Certificate

*This certificate may only be used if paying by deposit account.

Dated: February 24, 2006

Signature

Robert M. Barrett
Reg. No. 30,142
Customer No. 29157

CC:



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Nicolas et al.
Appl. No.: 10/532,267
Conf. No.: 1492
Filed: April 22, 2005
Title: FLOUR BASED FOOD PRODUCT COMPRISING THERMOSTABLE
ALPHA-AMYLASE
Art Unit: 1761
Examiner: Unknown
Docket No.: 112701-600

Mail Stop Amendment
Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

INFORMATION DISCLOSURE STATEMENT

Sir:

In accordance with the provisions of 37 C.F.R. 1.56, 37 C.F.R. 1.97, and 37 C.F.R. 1.98, Applicants request that a citation and examination of the references cited below, and on the attached PTO-1449 form be made during the course of examination of the above-identified application for United States patent. Pursuant to 37 C.F.R. 1.98, copies of all foreign patent documents and non-patent documents are enclosed.

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| <u>Document No.</u> | <u>Date</u> | <u>Inventor</u> |
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“Enzymeinsatz zur Rationalisierung der Wfeelprduktion I. Zum Einsatz von Proteasen und Amylasen” BACKER UND KONDITOR, vol. 32, no. 1, 1984, pages 22-24

Applicants look forward to early and favorable consideration of this matter.

Respectfully submitted,

BELL, BOYD & LLOYD LLC

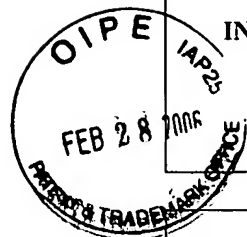
BY 

Robert M. Barrett

Reg. No. 30,142

Customer No. 29157

Dated: February 24, 2006



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| INFORMATION DISCLOSURE CITATION IN AN APPLICATION (Use several sheets if necessary) PTO Form 1449 | Atty Docket No. 112701-600 | Application No. 10/532,267 |
| | Applicant Nicolas, et al. | Date Submitted February 24, 2006 |
| | Filing Date April 22, 2005 | Group 1761 |

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| Examiner's Initials | OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.) |
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| | "Effect of alpha-amylase and protease on the rheological characteristics of dough and quality of biscuits" ADVANCES IN FOOD SCIENCE, vol. 19, no. 1/2, 1997, pages 15-21 |
| | "Enzymeinsatz zur Rationalisierung der Wfeelproduktion I. Zum Einsatz von Proteasen und Amylasen" BACKER UND KONDIKTOR, vol. 32, no. 1, 1984, pages 22-24 |
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| Examiner: | Date Considered: |
| *Examiner: Initial if citation considered, whether or not citation is in conformance with MPEP Section 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant. | |